



Modena Restaurant

Quality Irish, Indian & Italian Cuisine



Modena Restaurant and Coffee Dock opened in May 2008, under the management of Mr. Rashid Dínislam and Mrs. Rohana Dínislam. We have worked in the food and catering industry for over 20 years, and we have worked in various 5 star hotels around the world.

I come from Bangladesh and I am an Irish citizen. I have been living in Portumna for the past 12 years. I am very friendly with the local community. I have settled here with my family. I have two sons, one is attending the local primary school and one is attending the local secondary school. I worked in the Shannon Oaks Hotel for 9 years, before setting up the Modena Restaurant. I have worked hard to achieve this and I am thankful to the support of family and friends.

The Modena Restaurant specialises in **traditional Irish cuisine**. Fresh fish is our speciality as it comes freshly to our restaurant every Tuesday and Friday is cooked in a traditional Indian Clay Oven. *Tandoori Specialities (dry or sizzling dishes) can be served with a choice of mild, medium or hot sauces.* All our Pizzas are made with the finest ingredients 100% mozzarella cheese and fresh dough prepared daily right here on the premises.

We also have an extensive wine list available. Please don't hesitate to ask.

We also cater for private parties. We have a separate room upstairs which caters for one hundred people for functions.

Our restaurant is wheelchair accessible and air conditioned throughout. All major credit cards are accepted.

Modena restaurant is a family owned and run business, our main focus is on good food, friendly service and customer satisfaction. Our suppliers of meat are Mill Meats Ltd, Co. Galway. Our supplier of fish are Star Seafoods Fish Sales Ltd, Co. Cork, and our supplier of fruit and vegetables are Milnes The Fresh Food Company, Co. Offaly. They are Bord Bia Quality Approved.

The management and staff of the Modena Restaurant would like to thank you for your custom and hope you enjoy your meal. If you have any complaints please let us know- Rashid and Rohana.

Rashid: _____



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Evening Menu

4pm-10.30pm

Appetizers

1. *Homemade Soup of the Day (V) (GF)*

2. *Seafood Chowder (GF)*

Creamy chowder, Mussels, Cod, Salmon & Prawns

3. *Garlic Mushrooms on Toast (V)*

Served with Salad

4. *Vegetable Spring Roll (V)*

With Thai Chilli Sauce & Salad

5. *Chilled Melon Wedge (V) (GF)*

With Mango Coulis & Fresh Fruit

6. *Wild Irish Smoked Salmon (GF)*

Served with Capers & Salad

7. *Tiger Prawns*

Tiger Prawns in a Filo Pastry with a Sweet Chilli Sauce & Salad

8. *Deep Fried Chunks of Brie (V)*

With Port Wine Sauce & Salad

The supplier of our meat is Mill Meats Ltd, Milltown, Co. Galway.

Our vegetables are sourced locally, from Portumna Gardens.

They are both Bord Bia Quality Approved.

There is not a service charge included in our prices.

Dishes marked: GF: Gluten Free. V: Vegetarian



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Main Courses

1. *Roast of the Day*

2. *Roast Half Orange Duckling (GF)*

Served with Orange Sauce on a bed of Champ Potatoes

3. *Herb Stuffed Roast Chicken & Bacon*

Served with Tarragon Sauce on a bed of crushed Potatoes

4. *Vegetarian Dish of the Night (V) (GF)*

Served with Basmati Pilau Rice

All Main Courses are served with Fresh Garden vegetables and a Selection of Potatoes

5. *Fajita*

Tender Pieces of Marinated Chicken Fillet, Fried with Crispy Mixed Peppers and Onions and Served on a Sizzling Platter accompanied by a Selection of Dips and Warm Flour Tortillas. Also available as a vegetarian dish



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From the Griddle

1. East Galway Sirloin Steak (10oz) (GF)

Cooked to your liking, please allow time for well done steaks. Served with Sautéed Onion & Mushrooms, and a Choice of Red Wine & Peppercorn Sauce or Garlic Butter

2. Pork Chops (GF)

Served with Mushrooms, Sautéed Onions, & Apple Sauce

3. Lamb Cutlet (GF)

With Mushrooms, Sautéed Onions & Mint Sauce

4. Large Mixed Grill

Bacon, Sausages, Pork Chop, Lamb Cutlet, Black & White Pudding, Tomato, Egg & Baked Beans

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Our Choices of Fresh Fish

1. Grilled Dorne of Atlantic Salmon

Served with Hollandaise Sauce

2. Fresh Fillet of Plaice (GF)

Deep Fried or Grilled with Tartar Sauce

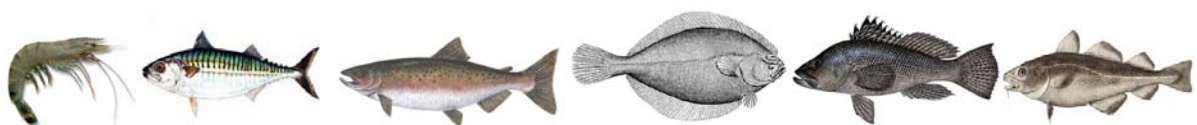
3. Grilled Fillet of Sea Bass (GF)

Served with Lemon Butter Sauce on a bed of Champ Potato

4. Chunks of Cod

Deep Fried or Grilled with Tartar Sauce

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Dessert Menu

1. Homemade Apple Tart
2. Golden Choux Profiteroles with Chocolate Sauce
3. Traditional Sherry Trifle
4. Cheese Cake
(Various Flavours)
5. Bread & Butter Pudding
6. Double Chocolate Gateau
7. Baked Rice Pudding with Jam & Cream (GF)
8. Selection of Ice Cream served in a Wafer Basket
9. Mixed Fruit Meringue (GF)

All of our deserts served with a choice of cream or ice-cream or custard.



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